



# SM20G-2 - D20G-2 Half-Size Gas Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

SM20G-2

D20G-2



SM20-2  
Shown with optional casters.

## Standard Features

- Tube-type frypot design
- Two frypots in one fryer
- 23 lb. (12 liter) oil capacity
- 50,000 Btu/hr. input (12,594 kcal) (14.6 kw)
- Frying area 6-3/4" x 14" (17 x 35 cm) per frypot
- **SM20G** - Mechanical snap-action thermostat and millivolt control system - requires no electrical hook up
- **D20G**- Thermatron solid-state temperature controller
- Wide cold zone
- Stainless-steel frypot, front, door and sides
- Stainless-steel, over-the-flue basket hanger and one fry basket (5-1/2" x 6-3/8" x 12") (14 x 16 x 30 cm)
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Covers
- Casters -- on two fryers minimum
- Super Cascade (UFF)
  - Available in combination with a full-size Super Marathon or Decathlon fryer or with a matching cabinet
- Matching cabinet/dump station

### D20G-2 only

- COMPU-FRY frying computer -- add 1.0A per computer

## Specifications

### **Designed for small-volume and flavor-sensitive applications and menu flexibility**

Dean's half-size fryers, two frypots in one fryer, are specifically designed for low-volume frying of appetizers and individual portions without flavor transfer.

SM20G-2 models can be battered to additional Super Marathon fryers, and D20G-2 models can be battered to additional Decathlon fryers -- cannot be sold as a single half-size frypot.

Make the most of your energy dollars with Dean's exclusive gas Thermo-Tube design. The heating tubes are surrounded by oil and heat absorption is maximized with controlled flow-tube baffles. The energy is transferred into the oil with less going unused up the vent.

The half-size fryers utilize only 23 lbs. (12 liters) of oil per frypot for optimum cooking efficiency and efficient oil usage. Plus, Dean's wide cold zone design reduces wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. Positive sloped bottom with 1" (2.54 cm) drain valve allows quick oil and sediment draining.

Dean's thermostats assure rapid recovery which eliminates time lost in waiting between loads.

These fryers carry a one-year warranty -- parts and labor with a ten-year limited warranty on the frypot.



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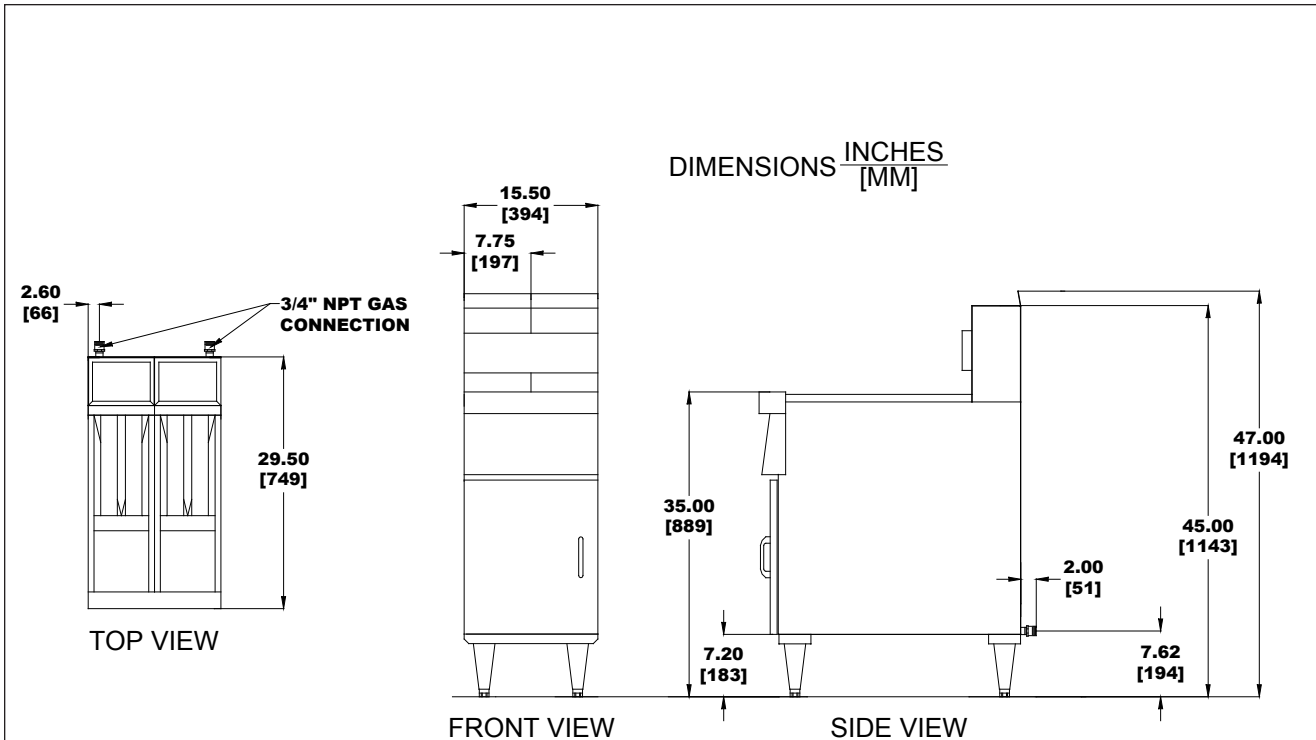
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Bulletin No. 830-0048 10/08  
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Enodis®

SM20G-2 - D20G-2 Half-Size Gas Fryers



# SM20G-2 - D20G-2 Half-Size Gas Fryers



### DIMENSIONS

MODEL	MIN./MAX. OIL CAPACITY	OVERALL SIZE				DRAIN VALVE (mm)	DRAIN VALVE HEIGHT (mm)	NO. OF TUBES	FRYING AREA (mm)	CLASS	SHIPPING* lbs./cu.ft. (kg/m <sup>3</sup> )
		OVERALL HEIGHT	WORK HEIGHT	WIDTH	LENGTH						
SM20G-2 each frypot	20-23 lb. (10-12 liter)	45" (1143)	35" (889)	7-3/4" (197)	29-1/2" (749)	1" full port (25)	20" (508)	2	6-3/4" x 14" (171 x 356)	85	115 lbs./15 (52/0,42)
D20G-2 each frypot	20-23 lb. (10-12 liter)	45" (1143)	35" (889)	7-3/4" (197)	29-1/2" (749)	1" full port (25)	20" (508)	2	6-3/4" x 14" (171 x 356)	85	115 lbs./15 (52/0,42)

\*Per half-size fryer.

### POWER REQUIREMENTS

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SM20G-2	50,000 Btu/hr. (12,594 kcal/hr.) (14.6 kW)	3/4" N.P.T. regulator not required*	NONE
D20G-2			120V/60°/1Ø - 1.0A

### SHORT TERM SPECIFICATION

The following description will assist with ordering the features desired for this equipment:

Shall be DEAN cool zone deep fat Half-Size fryer, Model \_\_\_\_\_. Only 7-3/4" (19 cm) wide, \_\_\_\_\_ lb. oil capacity requiring \_\_\_\_\_ power with millivolt mechanical (SM20G-2) or Thermatron solid-state (D20G-2) controls. Not sold as a single half-size frypot.

### ORDERING DATA

Gas - Please specify:  
Natural or LP gas  
Altitude -- if above 1,999 ft. (609 m)

### DO NOT CURB MOUNT

\*Do not exceed 14" W.C. or 1/2 PSI.

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We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

Model # \_\_\_\_\_  
CSI Section 11400